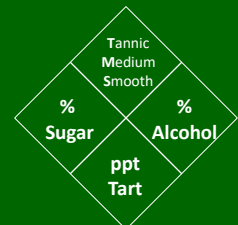
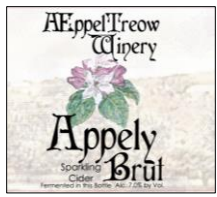
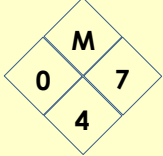
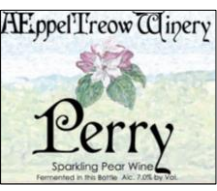
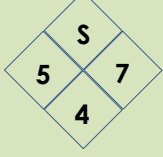
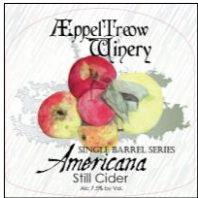
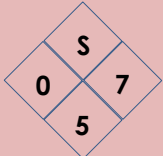
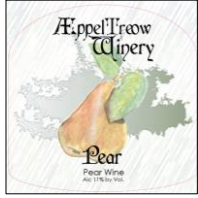
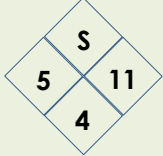
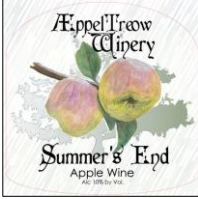
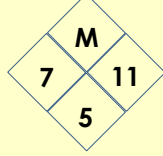
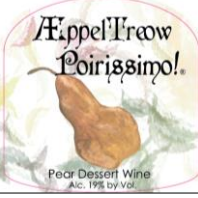
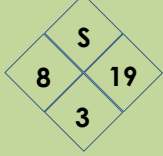
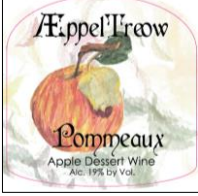
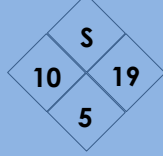




# Æppel Treow Winery

## WineList



Sparkling			<b>Appely Brut</b> Champagne Method Cider Really dry, crisp, mineral, austere Apples: Gold Del, Jonathan, Russets Pairings: Grilled Shrimp, Regiano, Gorgonzola	\$18.00 750mL	
			<b>Perry</b> Champagne Method Pear Cider Semi-sweet, creamy, fruity, floral Pears: Comice, Bosc, splash of Bartlett Brandy Pairings: Brie, Flor de Latte, St.Germaine cocktail	\$20.00 750mL	
Still / Table			<b>Americana</b> Still Cider Dry, tart, smooth, hints of blossom and cherry Source: Varieties Thomas Jefferson grew. Pairings: Bluegill, Pork Tenderloin, Sharp Cheddar	\$12.00 750mL	
			<b>Pear Wine</b> Semi-sweet, very mellow. Blossoms, hint of spice Pears: Bosc, Comice Pairings: Melon, Chevre Cheese, Seltzer Water	\$13.00 750mL	
			<b>Summer's End</b> Apple Wine Semi-sweet, recalls Riesling and Chenin Blanc Apples: Red Del, Cortland, old baking apples Pairings: Chicken/Seafood, Colby, Brick	\$11.00 750mL	
Fortified / Dessert			<b>Poirissimo!</b> Pear Dessert Wine Sweet, Very Pear, lingering baked pear note. Pears: Comice with Bartlett Brandy Pairings: Caramel Pretzels, Brandy cocktail	\$22.00 375mL	
			<b>Pommeaux</b> Apple Dessert Wine Sweet, rich fall apples, touch of anise & oak Apples: Gold Del, Jonathan, Russets, Snow Pairings: Very Very Dark Chocolate	\$22.00 375mL	

### Tasting Notes:

Extras:

3 Yr Old Cask Brown Dog Sorghum Whiskey

Discounts (Mix & Match) : 5% off 6 bottles/4-Packs, 10% off 12 bottles/4-Packs.




# Apple True Winery

## Cider & Spirits List


Tannic Medium Smooth	
% Sugar	% Alcohol
ppt Tart	

### Traditional Cider/Perry




Orchard Oriole  
PERRY

T
0 6
7



Kinglet  
PROPER CIDER

M
1 6
4




Barn Swallow  
CIDER

S
2 6
5

<del>Orchard Oriole</del>	English Perry Pears	<del>\$16.00/4pack</del>	<b>ROUTE</b>
<b>Kinglet</b>	English/French Cider Apples	\$13.00/4pack	
<b>Barn Swallow</b>	Eating/Cooking Apples	\$12.00/4pack	

### Flavored Ciders




Sparrow  
SPICED CIDER

S
3 6
5



Siskin Scrumpy  
FARMHOUSE FUNKED CIDER

M
3 6
5

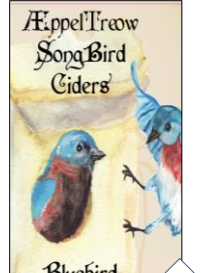


Blackbird  
BERRIED CIDER

M
5 6
7

<b>Sparrow</b>	House Spice Blend	\$12.00/4pack	
<b>Siskin Scrumpy</b>	Farmhouse Funky Cider	\$12.00/4pack	
<b>Blackbird</b>	Black Currant Elderberry	\$12.00/4pack	

### Single Barrel Reserves



Bluebird  
BARREL-AGED CIDER

M
1 6
4

<b>Bluebird Barreled Cider</b>	Off-dry, softly tannic real cider. Brown Dog Barrel Aged	\$13.00/4pack	

### Distilled Spirits



**BROWN DOG WHISKEY**  
Aged with Chestnut, Apple & Cherry Wood  
40% Alc. by Vol. (80 Proof)



Wisconsin Apple Brandy  
40% Alc. by Vol. (80 Proof)



Wisconsin Peach Brandy  
40% Alc. by Vol. (80 Proof)



**KETTLE GENEVA**  
Gin  
Distilled from Pears  
40% Alc. by Vol. (80 Proof)

<b>Brown Dog Whiskey</b>	WI Sorghum Four Woods	\$19.00/375mL 80 Proof \$40.00/750mL Cask	
<b>Apple Brandy</b>	Apples, Oak, American Applejack	\$24.00/375mL 80 Proof \$55.00/750mL Cask	
<b>Peach Brandy</b>	2 Year Charred WI Oak Barrel	\$40.00	
<b>Pear Spirits</b>	Honesty Brandy Kettle Geneva Gin	\$30.00 \$35.00	

Distilled On-Site From Local Ingredients.  
Hand-crafted. Old Fashioned Flavors.